

## Mexicali Corn

Vegetable		HACCP Process #2- Same Day Service				Recipe: USDA I-12
Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Frozen whole-kernel corn or Canned liquid pack whole-kernel corn, drained	3 lb 12 oz  4 lb 2 oz	2 qt + 2 1/2 cups  2 qt + 2 2/3 cups	7 lb 8 oz  8 lb 4 oz	1 gal + 1 1/4 qt  1 gal + 1 3/8 qt	1. Combine corn, green peppers and onions. 2. To steam: Place corn mixture in steamtable pans (12"x20"x2 1/2"). For 50 servings use 1 pan. For 100 servings, use 2 pans. Heat uncovered in steamer at 5lb pressure. For canned corn, heat 4-8 minutes. For frozen corn, heat 9-13 minutes. To heat: Place corn mixture in stock pot or steam-jacketed kettle. For 50 servings, add 2 cups water. For 100 servings, add 1 qt water. Heat, uncovered. Drain. Pour into steamtable pans (12"x20"x2 1/2"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. CCP: Heat to 140°F or higher. 3. Add pimientos, margerine or butter, and seasonings. Stir lightly. CCP: Hold hot for service at 135°F or higher. Portion with No. 8 scoop (1/2 cup)	
Green bell pepper, finely chopped	8 oz	1 1/2 c + 2 Tbsp	1 lb	3 1/4 cups		
Onion, chopped	6 oz	1 cup	12 oz	2 cups		
Canned, chopped pimientos, drained	3 oz	1/4 c + 1 Tbsp	6 oz	1/2 cup + 2 Tbsp		
Margerine or butter	2 oz	1/4 cup	4 oz	1/2 cup		
Chili powder		1 1/4 tsp		2 1/2 tsp		
Ground cumin		3/4 tsp		1 1/2 tsp		
Paprika		1/2 tsp		1 tsp		
Onion powder		1/2 tsp		1 tsp		
Serving Sizes			Contribution			
1/4 cup (#16 scoop)			1 serving provides 1/4 cup vegetable (1/8 cup starchy veg)			